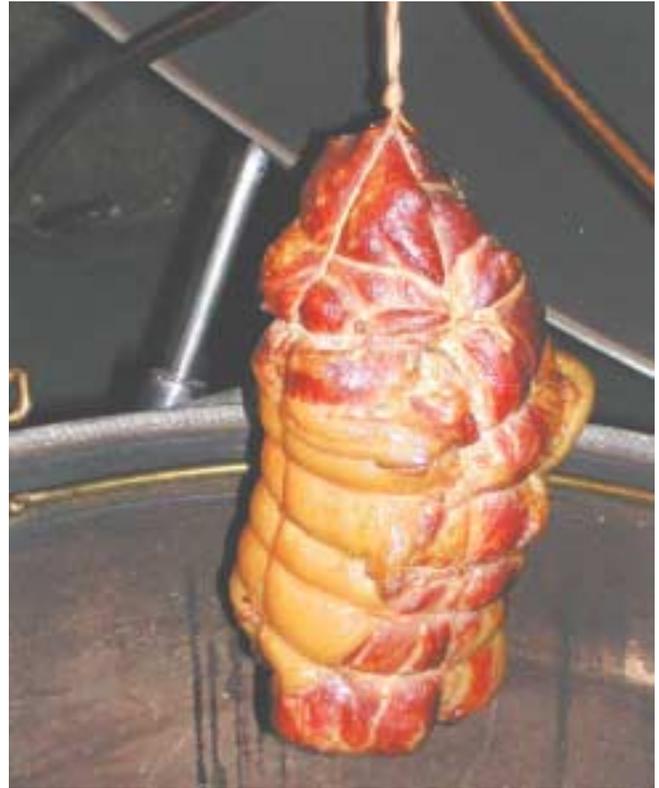


Smoked Ham

US	Ingredient	Metric
8 lb.	Pork picnic leg	3630.0 g
2 Tbs.	Gelatin, powdered	17.0 g
2 Tbs.	Corn syrup solids	40.0g
BRINE SOLUTION		
2 qt.	Water	2.0 L
1 cup	Dark brown sugar	175.0 g
½ cup	Salt	175.0 g
3 Tbs.	Cure #1	55.0 g
3 Tbs.	Liquid Smoke	45.0 ml
2 Tbs.	Garlic powder	17.0 g
2 Tbs.	Black pepper, fine grind.	12.5 g
1 Tbs.	Celery seeds	7.5 g
2 tsp.	Allspice, coarse	4.0 g
½ tsp.	Cloves, coarse	1.0 g
1 large	Bay leaf, crushed	0.5 g

Note: I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.



Method:

1. Skin the leg carefully and try to remove it in one intact piece.
2. Carefully bone out the leg, keeping as much of the meat together in one piece as possible.
3. Put all of the brine ingredients in a vacuum container (large Tilia canister, for example) and add the pork meat and skin.
4. Cure, under vacuum, for 36 hours in the fridge; pull and release the vacuum 2 or 3 times during the 36 hours. An alternate method is to brine the meat for 48 hours with no vacuum.
5. Remove the meat and the skin from the brine, lay them out flat on racks and refrigerate uncovered for 12 hours.
6. Remove meat from the refrigerator, dust the internal surfaces or the meat with dry gelatin and corn syrup solids and wrap the meat in the cured skin. Tie securely with butchers twine. (Note: Use any small pieces of meat that were cured along with the ham to fill in and make a neat, round roll.)
7. Smoke cook as follows: Make sure that the surface of the ham is dry and that the ham is at room temperature. Smoke heavy at no more than 100°F (38°C) degrees for the first hour. Raise the temperature to 190°F to 200°F degrees (88°C to 93°C) --no more-- and finish smoke cooking until the internal temperature reaches 150°F (66°C) degree. Cool overnight in the fridge before slicing.

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